

tissue indicating incomplete development; are reddish in color; are completely shriveled; have fine wrinkles on smaller units and moderately deep wrinkles on slightly larger units; and are commonly referred to as “worthless.”

TYPE I—SEEDLESS RAISINS

§ 52.1845 Sizes of seedless raisins.

The size designations and measurement requirements for the respective sizes are:

(a) *Select* size raisins means that no more than 60 percent, by weight, of all the raisins will pass through round perforations $\frac{23}{64}$ -inch in diameter, but not more than 10 percent, by weight, of all the raisins may pass through round perforations $\frac{20}{64}$ -inch in diameter.

(b) *Small* or *midget* size raisins means that 95 percent, by weight, of all the raisins will pass through round perforations $\frac{24}{64}$ -inch in diameter, and not less than 70 percent, by weight, of all raisins will pass through round perforations $\frac{22}{64}$ -inch in diameter.

(c) *Mixed* size raisins means a mixture which does not meet either the requirements for “select” size or for “small” or “midget” size.

§ 52.1846 Grades of seedless raisins.

(a) “U.S. Grade A” is the quality of seedless raisins that have similar varietal characteristics; that have a good typical color; that have a good characteristic flavor; that show development characteristics of raisins prepared from well-matured grapes with not less than 80 percent, by weight, of raisins that are well-matured or reasonably well-matured; that contain not more than 18 percent, by weight, of moisture for all varieties of seedless

raisins except the Monukka variety, which may contain not more than 19 percent, by weight, of moisture; and that meet the additional requirements outlined in Table I of this subpart.

(b) “U.S. Grade B” is the quality of seedless raisins that have similar varietal characteristics; that have a reasonably good typical color; that have a good characteristic flavor; that show development characteristics of raisins prepared from reasonably well-matured grapes with not less than 70 percent, by weight, of raisins that are well-matured or reasonably well-matured; that contain not more than 18 percent, by weight, of moisture for all varieties of seedless raisins except the Monukka variety, which may contain not more than 19 percent, by weight, of moisture; and that meet the additional requirements outlined in Table I of this subpart.

(c) “U.S. Grade C” is the quality of seedless raisins that have similar varietal characteristics; that have a fairly good typical color; that have a fairly good flavor; that show development characteristics of raisins prepared from fairly well-matured grapes with not less than 55 percent, by weight, of raisins that are well-matured or reasonably well-matured; that contain not more than 18 percent, by weight, of moisture for all varieties of seedless raisins except the Monukka variety, which may contain not more than 19 percent, by weight, of moisture; and that meet the additional requirements outlined in Table I of this subpart.

(d) “Substandard” is the quality of seedless raisins that fail to meet the requirements of U.S. grade C.

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TABLE I—ALLOWANCES FOR DEFECTS IN TYPE I, SEEDLESS RAISINS AND TYPE II, GOLDEN SEEDLESS RAISINS

Defects	U.S. Grade A	U.S. Grade B	U.S. Grade C
Maximum count (per 96 ounces)			
Pieces of stem	1	2	4
Maximum count (per 16 ounces)			
Capstems	15	25	35